

FRAMELESS BLANCHER FOR FOOD**Abstract of the Disclosure**

A frameless food blancher has a steel tank of generally U-shaped, transverse cross sectional shape and also has an open top with opposite sides. The opposite sides each
5 have an upper edge bent inwardly and downwardly to form an upwardly facing water trough. A rigidifying steel member co-extensive in length with the trough is welded to it, and is also welded to the outer side of the tank. The trough and member form a cross section shape of triangular-box-cross-section and act to rigidify the sides. The blancher has opposite ends and an end plate is fabricated from sheet steel and has a main portion
10 welded to each of the opposite ends of the tank. These plates also each having a leg portion integral with the main portion for supporting the blancher. The end plates are formed by being cut by a CNC laser machine which simultaneously forms a series of holes extending through the end plate. A method of manufacturing the steel end plate for a food blancher, the end plate has a main portion for being welded to a tank end and an
15 integral leg portion extending from the main portion. The method is accomplished by providing a steel sheet and automatically cutting out the main portion and the integral leg portion, and also substantially simultaneously locating and cutting holes in the end portion, all cutting being done automatically by a CNC laser machine